

# Montana Chef Competition Culinary Excellence Award Silver Class: Main Course

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**Recipe Name:** Slow Braised [Montana Legend Brand](#) Beef Short Ribs and Cheddar Polenta with Ancho Chile Broth and Parmesan Tuile

**Chef:** Rick Hilles

**Restaurant:** [Triple Creek Ranch](#)



**Montana Ingredients:** [Montana Legend Brand](#) beef.

*Yield: 4 servings*

## **Chef Profile:**

Rick Hilles of Triple Creek Ranch, 5551 W. Fork Stage Route, Darby, received two Gold Class awards and a Silver Class award in the Culinary Excellence Award program held recently at Buck's T-4 Lodge in Big Sky.

Hilles's Gold Class award was in the appetizer category for a creation titled: Amaltheia Goat Cheese and Roasted Heirloom Beet Terrine with Pink Lady Apples and Apple-Pepper Gastrique. His additional Gold Class award was in the dessert category for a creation titled: Poached D'Anjou Pear with Wilcoxson's Mountain Berry Ice Cream, Shortbread Cookie and a Duo of Huckleberry and Chocolate Coulis. His Silver Class award was in the main course category for a creation titled: Slow Braised Montana Legend Beef Short Ribs and Cheddar Polenta with Ancho Chile Broth and Parmesan Tuile. (See recipes.)

## **Amount      Ingredients**

### **Short Ribs**

4 ea	<a href="#">Montana Legend Brand</a> beef short ribs
3 ea	Ancho chile, dried, toasted until gives off fragrance
1 ea	Yellow onion, sliced
4 ea	Garlic cloves
6 Tbsp	Worcestershire sauce
1 Tbsp	Soy sauce
6 Tbsp	Brown sugar
4 quarts	Water
4 tsp	Salt
	Pepper

### **Polenta**

1 cup	Polenta
2 cups	Milk

1 cup	Water
¼ cup	Unsalted, butter
½ cup	Cheddar cheese,grated
2 Tbsp	Parmesan, grated
1 ea	Thyme, fresh small bunch
1 each	Bay leaf
	Salt
	White pepper

**Garnishes:** Grate parmesan cheese and using a ring mold place a thin layer of cheese on a baking sheet. Bake in a 350 degree oven until golden. Remove from sheet immediately to a cool surface to allow tuiles to crisp. Reserve in a dry location.

### **Method:**

#### **Short Ribs**

De-bone the short ribs (if necessary) and season with salt and pepper. Wrap in plastic and refrigerate overnight. Sear the short ribs. Add remaining ingredients, bring to a simmer on the stove top, cover tightly and place into a 325° oven for approximately 3 hours or until very tender. Allow short ribs to cool slightly, then carefully remove from liquid. Remove onions from liquid and reserve. Strain braising liquid thoroughly and adjust seasoning.

#### **Polenta**

Combine milk, water, bay leaf and thyme. Bring to a boil, remove from heat and cover with plastic film. Allow herbs to steep in liquid for 30 minutes. Remove thyme and bay leaf, return to stove and bring to a boil. Wisk in polenta, return to a boil, cover tightly and place in a 350 degree oven for about 25 minutes, stirring occasionally. Incorporate butter, parmesan and cheddar. Season with salt and pepper.

**Presentation / Plating Notes:** Place cheddar polenta in a bowl. Place short rib on top of polenta and top with reserved braised onions. Pour ancho chile broth around polenta. Top with parmesan tuile.